



Recipes

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Crab Stuffed Shrimp Tacos

Serves 2

Ingredients:

4 Mission® 6" White Corn Tortillas (10600)
4 Crab Stuffed Shrimp (see Related Recipe)
2 Tbsp. Tabasco® Aioli (see Related Recipe)
1/2 cup Shredded Green Cabbage
Prepared Pico de Gallo
Lime Wedges

Directions:

1. Heat tortillas until warm and pliable. Stack two tortillas together. Place cabbage on both stacks of tortillas, top with Crab Stuffed Shrimp and Tabasco Aioli. Serve with Pico de Gallo and lime wedges.

Tabasco® Aioli

Serves 1

Ingredients:

10 oz. (1¼ cups) Mayonnaise
1 Tbsp. Sliced Green Onion
1 Tbsp. Lemon Juice
2 tsp. Tabasco® Sauce
1 tsp. Stone Ground Mustard

Directions:

1. Mix all ingredients in a mixing bowl, stir until smooth. Set aside and chill.



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Crab Stuffed Shrimp

Serves 1

Ingredients:

- 4 Mission® 8" Pressed Mazina™ Tortillas (08043)
- 1 Tbsp. Vegetable Oil
- 1 Tbsp. Minced Garlic
- 1/2 cup Chopped Onion
- 1/2 cup Chopped Red Bell Pepper
- 1/4 cup Chopped Cilantro
- 1 Tbsp. Cajun Spice Seasoning Blend
- 1 cup Lump Crab Meat , well drained
- 1/2 cup Parmesan Cheese
- 3 tsp. Stone Ground Mustard
- 2 Eggs , divided
- 1 lbs. Extra Large Shrimp , shelled and de-veined
- 1/4 cup Cajun Fish Seasoning
- 1/4 tsp. Cayenne Pepper Sauce Pepper

Directions:

1. Tear Mission® Mazina™ Tortillas into 2" pieces. Place in a food processor and blend into fine crumbs. Set aside.
2. In a large frying pan, heat oil over medium high heat. Sauté garlic, onion, bell pepper until softened, about 5 minutes. Set aside and allow to cool. In a bowl, combine mixture along with the next 5 ingredients, cup tortilla crumbs, and 1 beaten egg.
3. Slit the shrimp halfway open lengthwise. Stuff the shrimp with a spoonful of the crab mixture.
4. Combine fish seasoning and cayenne with 1 1/3 cup tortilla crumbs and place in a shallow dish. Beat remaining egg and place in a separate shallow dish.
5. Dip the stuffed shrimp in the beaten egg, then dredge in the tortilla crumbs to coat. Place stuffed shrimp in a deep fat fryer heated to 350-360°F. Fry until golden brown.